

## **Historic, Archive Document**

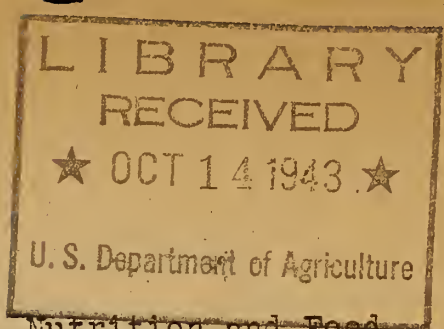
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Reserve

COMMUNITY CANNING THIS YEAR AND NEXT



Broadcast by H. B. Bolin, Chief, Food Preservation Section, Nutrition and Food Conservation Branch, War Food Administration, and Ruth Van Deman, Bureau of Human Nutrition and Home Economics, in the Department of Agriculture's portion of the National Farm and Home Hour, Thursday, October 7, 1943, over stations associated with the Blue Network.

VAN DEMAN: We're near the end of our fruit and vegetable canning for this year ...but this is no time to put away our canning thoughts when we pack up the home canning equipment, and close the community canning center. This is the time to plan for next summer. To help us plan for next year's community canning centers, we have with us H. B. Bolin, of the Nutrition and Food Conservation Branch, War Food Administration. But speaking of this year...Mr. Bolin your pantry shelves must look pretty good...with all the fruits and vegetables you canned down at the community canning center.

BOLIN: Sure enough. Why, in just three hours one evening, my wife and I and three other couples canned eight bushels of peaches and four bushels of string beans. Each family got 40 cans of peaches, and 25 cans of string beans, and we all had a good time....Another evening, 20 of us put up four hundred and twenty-three cans of tomatoes in less than three hours....Another time...

VAN DEMAN: Enough, Mr. Bolin. You don't have to sell me on community canning centers. With the equipment most of us have at home, we can't work that fast ...and besides many of us haven't the right equipment to process vegetables like string beans safely.

BOLIN: Most of the community canning centers had more business this summer than they could handle.

VAN DEMAN: Now they're trying to figure out how they can do a better job next summer. Where should they start?

BOLIN: Every canning center has its own problems. Maybe this year the canning center didn't have enough space to take care of all the people, even though it had enough equipment...so the sponsors are planning to move to a bigger place. We have visited a good many centers, who have plans for expansion. And we've heard a lot of talk about equipment. Groups are getting their requests in now for priorities, so they can get new equipment, and install it before canning time...

VAN DEMAN: Speaking of equipment...is there going to be enough for both new and old community canning centers?

BOLIN: Yes, I think there will be.

VAN DEMAN: Even for the communities who didn't try it this summer.

BOLIN: Yes.

(over)

VAN DEMAN: As you know good news spreads. I imagine many more communities will be jumping on to the canning bandwagon for 1944. Mr. Bolin, how does a group go about organizing a new canning center?

BOLIN: First thing to do is talk to people...find out what your community needs are...how many people would use a canning center and how much food each family will want to can.

VAN DEMAN: Then find a suitable place for operating the center.

BOLIN: Yes. A place with enough floor space...a concrete floor if possible...and plenty of running water...Then plan for trained supervision...that's about the most important thing of all -- trained supervision. And of course you must figure out how to finance the project.

VAN DEMAN: Many centers help finance the project by charging a small fee for using the place.

BOLIN: Yes...that covers overhead and sometimes helps pay for the equipment.

VAN DEMAN: Now we're back to equipment. Haven't you found that many communities can locate canning equipment that isn't being used?

BOLIN: That's true. It's good to look around and see if there isn't some left from the WPA, NYA, or some county institution. But if you have to buy it, you can get advice from your home demonstration agent...state supervisor of the Food Distribution Administration...or vocational agriculture teacher.

VAN DEMAN: And one of them can often suggest a trained person to take charge of the center...and even give some help on what varieties of Victory Garden vegetables are best for canning.

BOLIN: That's right. But the point I want to emphasize is what you said in the beginning. Let's make our plans now...and work together next summer to preserve as much food as possible.

VAN DEMAN: All in favor say "Aye". The "Ayes" have it. Farm and Home friends, you've heard H. B. Bolin, Chief of the Food Preservation Section, of the War Food Administration.

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